

CANADA

United States Patent and Trademark Office

UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO. FILING DATE FIRST NAMED INVENTOR ATTORNEY DOCKET NO. CONFIRMATION NO. 10/623,547 07/22/2003 Van Miller 1358-06 6039 **EXAMINER** 58388 7590 09/19/2006 **GOWAN INTELLECTUAL PROPERTY** PEARSE, ADEPEJU OMOLOLA 1075 NORTH SERVICE ROAD WEST ART UNIT PAPER NUMBER SUITE 203 OAKVILLE, ON L6M-2G2

1761
DATE MAILED: 09/19/2006

Please find below and/or attached an Office communication concerning this application or proceeding.

Office Action Summary	Application No.	Applicant(s)
	10/623,547	MILLER, VAN
	Examiner	Art Unit
	Adepeju Pearse	1761
The MAILING DATE of this communicate Period for Reply	on appears on the cover sheet w	ith the correspondence address
A SHORTENED STATUTORY PERIOD FOR WHICHEVER IS LONGER, FROM THE MAIL - Extensions of time may be available under the provisions of 37 after SIX (6) MONTHS from the mailing date of this communica - If NO period for reply is specified above, the maximum statutor - Failure to reply within the set or extended period for reply will, the set of the provision of the	ING DATE OF THIS COMMUNICER 1.136(a). In no event, however, may a cition. In period will apply and will expire SIX (6) MON by statute, cause the application to become Al	CATION. reply be timely filed ITHS from the mailing date of this communication. BANDONED (35 U.S.C. § 133).
Status		
1) Responsive to communication(s) filed or	n <u>22 July 2003</u> .	
2a) This action is FINAL . 2b)	☐ This action is FINAL. 2b) ☑ This action is non-final.	
3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is		
closed in accordance with the practice u	nder <i>Ex parte Quayle</i> , 1935 C.D). 11, 453 O.G. 213.
Disposition of Claims		
4) ⊠ Claim(s) 1-11 is/are pending in the appli 4a) Of the above claim(s) is/are w 5) □ Claim(s) is/are allowed. 6) ⊠ Claim(s) 1-11 is/are rejected. 7) □ Claim(s) is/are objected to. 8) □ Claim(s) are subject to restriction	rithdrawn from consideration.	
Application Papers		
9) The specification is objected to by the Extra 10) The drawing(s) filed on is/are: a) Applicant may not request that any objection Replacement drawing sheet(s) including the 11) The oath or declaration is objected to by	accepted or b) objected to to the drawing(s) be held in abeyar correction is required if the drawing	nce. See 37 CFR 1.85(a). (s) is objected to. See 37 CFR 1.121(d).
Priority under 35 U.S.C. § 119		•
12) Acknowledgment is made of a claim for the a) All b) Some * c) None of: 1. Certified copies of the priority doces. 2. Certified copies of the priority doces. 3. Copies of the certified copies of the application from the International. * See the attached detailed Office action for	uments have been received. uments have been received in A ne priority documents have been Bureau (PCT Rule 17.2(a)).	Application No received in this National Stage
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-892)		Summary (PTO-413) s)/Mail Date
Notice of Draftsperson's Patent Drawing Review (PTO-13) Information Disclosure Statement(s) (PTO-1449 or PTO Paper No(s)/Mail Date		nformal Patent Application (PTO-152)

Application/Control Number: 10/623,547 Page 2

A STREET CHIEF.

Art Unit: 1761

DETAILED ACTION

Claim Rejections - 35 USC § 112

1. The following is a quotation of the second paragraph of 35 U.S.C. 112:

♥11.00% 1986-711.75159759598 # 4

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter, which the applicant regards as his invention.

- 2. Claims 1-11 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention. The claim recites, "having a predetermined milk fat content". It is unclear how this content is determined and what range constitutes the weight content. For examining purposes it will be assumed that any milk fat content would be sufficient for both components i.e. the liquid milk and dried milk.
- 3. With regard to claim 8, it is unclear how this claim further limits claim 7, because the claim recites "wherein said first and second predetermined milk fat contents", this recitation is not in claim 7.

Claim Rejections - 35 USC § 103

- 4. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 5. The factual inquiries set forth in *Graham* v. *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:
 - 1. Determining the scope and contents of the prior art.

Application/Control Number: 10/623,547 Page 3

Art Unit: 1761

2. Ascertaining the differences between the prior art and the claims at issue.

- 3. Resolving the level of ordinary skill in the pertinent art.
- 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- Claims 1-11 are rejected under 35 U.S.C. 103(a) as being unpatentable over Hatmaker 6. (US Pat. No. 1,626,818) in view of Robinson (US Pat. No. 3,643,586), MooMilk FAQ and FDA (21 CFR 131.110 and 131.120). With regard to claim 1, Hatmaker discloses a method of making condensed milk comprising combining fresh liquid milk from cows with dry liquid milk and incorporating the components thoroughly by agitation, stirring or otherwise in order to produce a condensed milk that contains much more milk solids (col 1 lines 6-25, lines 30-33). The mixture maybe pasteurized to render it more conservable (col 2 lines 75-78). However, Hatmaker is silent about the milk solids content of the condensed milk and the milk solids of the liquid milk, packaging of the milk and permitting the mixture to stand for a time period. The FDA (Food and Drugs Administration) in 21 CFR 131.110 states that milk obtained from cows in its final package form for beverage use shall not contain less than 8.25% milk solids not fat and not less than 3.25% milk fat and in 21 CFR 131.120 states that sweetened condensed milk shall not contain less than 8% by weight of milk fat and not less than 28% by weight of total milk solids. It would be obvious to one of ordinary skill in the art to modify the teachings taught by Hatmaker with the FDA regulations because the FDA governs the safety and efficacy of food products and therefore having a condensed milk with a milk solids content above 28% would have been obvious as disclosed by applicant. Also, the milk solids (approx. 12%) of the liquid milk as stated by FDA is within applicant's recited range. In addition, it would have been obvious to one of ordinary skill in the art to expect that the mixture could be permitted to stand for a period of time in order to incorporate the components thoroughly as disclosed by Hatmaker

Application/Control Number: 10/623,547

Art Unit: 1761

and it is well known that condensed milk is packaged after processing for consumer use as taught by Robinson that teaches aseptically packaging foods such as condensed milk that are susceptible to microbial action or by oxidation (col 8 lines 11-19).

- 7. With regard to claim 2, Hatmaker discloses fresh liquid milk from cows. It would be obvious to one of ordinary skill in the art to expect that this is raw milk because it has not been processed.
- 8. With regard to claims 3-4, Hatmaker failed to disclose the temperature to process and store raw milk. However, milk FAQ teaches that milk leaving a cow is stored at 40°F because raw milk has a shorter shelf life. It would be obvious to one of ordinary skill in the art to modify Hatmaker with the teaching of milk FAQ in order to preserve the raw milk because of its shorter shelf life.
- 9. With regard to claim 5, Hatmaker failed to disclose holding the mixture for a time period. However, it would have been obvious to one of ordinary skill in the art to expect that the mixture could be permitted to stand for a period of time in order to incorporate the components thoroughly.
- 10. With regard to claim 6, Hatmaker discloses combining fresh liquid milk from cows with dry liquid milk and incorporating the components thoroughly by agitation, stirring or otherwise in order to produce a condensed milk that contains much more milk solids (col 1 lines 6-25, lines 30-33).
- 11. With regard to claims 7-8, Hatmaker discloses that the milk powder is derived from the fresh liquid milk (col 1 lines 15-20) but failed to disclose the milk fat content. The FDA (Food and Drugs Administration) in 21 CFR 131.110 states that milk obtained from cows in its final

Application/Control Number: 10/623,547

Art Unit: 1761

package form for beverage use shall not contain less than 8.25% milk solids not fat and not less than 3.25% milk fat. This amount is within applicant's range and therefore it would be obvious to one of ordinary skill in the art to modify the teaching of Hatmaker to incorporate the FDA regulations because the FDA governs the safety and efficacy of food products and therefore having liquid milk with a milk fat content as recited by applicant would have been obvious.

- 12. With regard to claim 9, Hatmaker discloses that more or less dry milk may be added to the natural milk to produce condensed milk of varying proportions of solid matter but failed to disclose an amount, this is seen to be an experimental result variable based on the amount of milk solids required in the final product. In addition, Hatmaker failed to disclose the milk solids of the liquid milk and the milk solids content of the mixture. However, the FDA (Food and Drugs Administration) in 21 CFR 131.110 states that milk obtained from cows in its final package form for beverage use shall not contain less than 8.25% milk solids not fat and not less than 3.25% milk fat, giving a total milk solids within applicant's recited range. In addition, 21 CFR 131.120 states that sweetened condensed milk shall not contain less than 8% by weight of milk fat and not less than 28% by weight of total milk solids. It would be obvious to one of ordinary skill in the art to modify the teachings taught by Hatmaker with the FDA regulations because the FDA governs the safety and efficacy of food products and therefore having a condensed milk with a milk solids content above 28% would have been obvious as disclosed by applicant.
- 13. With regard to claim 10, Hatmaker failed to disclose evaporating off water from the condensed milk. However, it is well known that condensed milk is sweetened evaporated milk

Art Unit: 1761

and is more viscous. Evaporating a percentage of the weight is seen as an experimental result variable depending on the level of viscosity needed.

Page 6

14. With regard to claim 11, Hatmaker failed to disclose adding a sweetener to the mixture. However, FDA 21 CFR 131.120 teaches a sweetened condensed milk. It would be obvious to one of ordinary skill in the art to expect that a sweetener is added to the mixture and is milk-compatible.

Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Adepeju Pearse whose telephone number is 571-272-8560. The examiner can normally be reached on Monday through Friday, 8.00am - 4.30pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

Feguse

MILTON I. CANO SUPERVISORY PATENT EXAMINER

iflet 100